

# Mustard Collard — *Brassica carinata* L.<sup>1</sup>

James M. Stephens<sup>2</sup>

Mustard collard is a green leafy (somewhat stemmy) vegetable that, as the name implies, is a near relative of collards and mustard. The flavor of the cooked, canned, or frozen greens is somewhat milder than collards and without the pungency of mustard greens.

The plant was imported in 1957 from Ethiopia where it is grown in small fields near villages. In Europe, it is sold under the trade name of Ethiopian rapeseed. When tried in North Florida in the fall, it produced quite well.

In 1972 the Texas Agricultural Experiment Station released a selection of [mustard collard](#) named TAMU Tex Sel. In early growth the plant develops a rosette of leaves from a very short stem. As the plant matures, a single seed stem grows into a flower cluster. Plants may be 3 to 5 feet tall. In Texas it produced an average of 16 tons of greens per acre in 53 days. A decade or more after its release, Tex Sel has yet to become a popular vegetable even in Texas. For this reason, seeds are scarce.

1. This document is HS629, one of a series of the Horticultural Sciences Department, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Original publication date May 1994. Revised March 2009. Reviewed February 2012. Visit the EDIS website at <http://edis.ifas.ufl.edu>.

2. James M. Stephens, professor, Horticultural Sciences Department, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.